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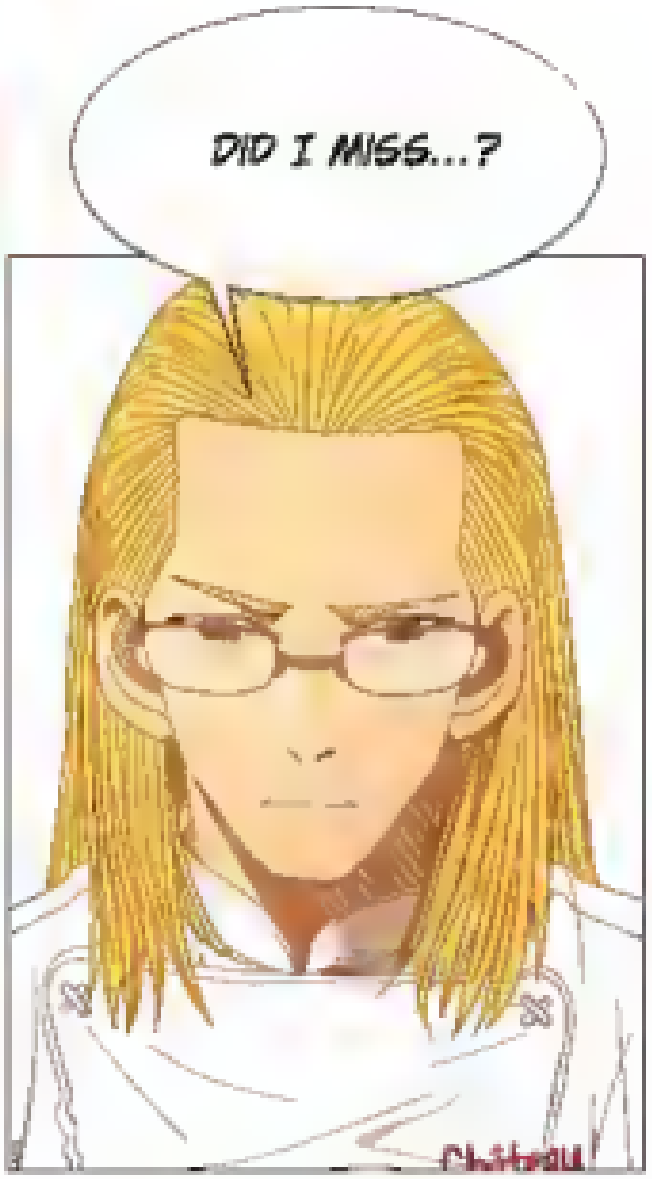
EDITED BY: YEJI LEE

Victory!!

GRIN

...WHAT...



THE OVERALL INGREDIENTS ARE SUPERB,

BUT A FULL COURSE IS MORE THAN JUST A COLLECTION OF A LA CARTE MENUS, ISN'T IT?

!!
Château

IT'S TOO HEAVY OVERALL.

USING FOIE GRAS TWICE,

POISSON IS ABSOLUTELY FANTASTIC AS A LA CARTE,

*Poisson: fish

BUT RATHER THAN THE FRESH TASTE OF THE FISH, THE FLAVOR OF GARNISH STOOD OUT MORE.

YOUR DESIRE TO WIN CAME BEFORE EVERYTHING ELSE...

MICHELIN STAR

WRITTEN AND DRAWN BY BONG
BACKGROUND AND COLORING BY MISSUL
EDITED BY CHEF TAEHWAN RYU, MICHELIN KOREA

EP. 32: V

THE FISH BEING INJECTED WITH SOY SAUCE IS HERRING, TORCHED AFTER IT WAS MARINATED IN OIL.
YOU MAY MODERATE THE SOY SAUCE AS YOU PREFER.

I FOUND THE GARNISH IN CHATEAU'S ENTREE A LITTLE LACKING IN CONTROLLING THE FLAVORS OF FOIE GRAS AND THE MEDIA.

BUT HERE, THE TANGY RASPBERRY AND APRICOT DO WONDERS WHILE THE JUICY DUCK BREAST AND SOFT FOIE GRAS ENRICH THE FLAVORS!!

MAIN (POISSON):
PAN-FRIED CROAKER
SAUCE GINGER SOY
STEAMED CABBAGE AND BEANS
SPICY SALT

SO THE FLOW WAS DISTURBED, AND THE BALANCE WAS DESTROYED.

IT'S A TRUE THAT THIS COURSE MENU WAS PREPARED WITH ABSOLUTELY INGREDIENTS THAT THE FRENCH PEOPLE WOULD LOVE.

MORE THAN THE BALANCE.

I FOCUSED ON THE INGREDIENTS THAT THE FRENCH CHEFS MAY NOT HAVE TASTED IN KOREA.

HOW THE SOUR POINT THERE CUT RIGHT AWAY!!

I THOUGHT SHE'S JUST SOME RICH LADY, BUT SHE HAS A PROFOUND KNOWLEDGE IN CULINARY ARTS!!

WHO THE HECK IS SHE!?

ENTREE: SEARED DUCK BREAST
ROASTED FOIE GRAS
DUCK EGG
BUTTER GLAZED ASPARAGUS
APRICOT AND FIG CONFITURE
RASPBERRY PUREE
PLUM REDUCTION

THIS IS ANOTHER HIT!!

IT'S SO COLORFUL!!

SO THIS IS AN APRICOT?

THE DUCK BREAST LOOKS ITS JUCIE QUICKLY, SO PLEASE TAKE IT AS SOON AS YOU CAN.

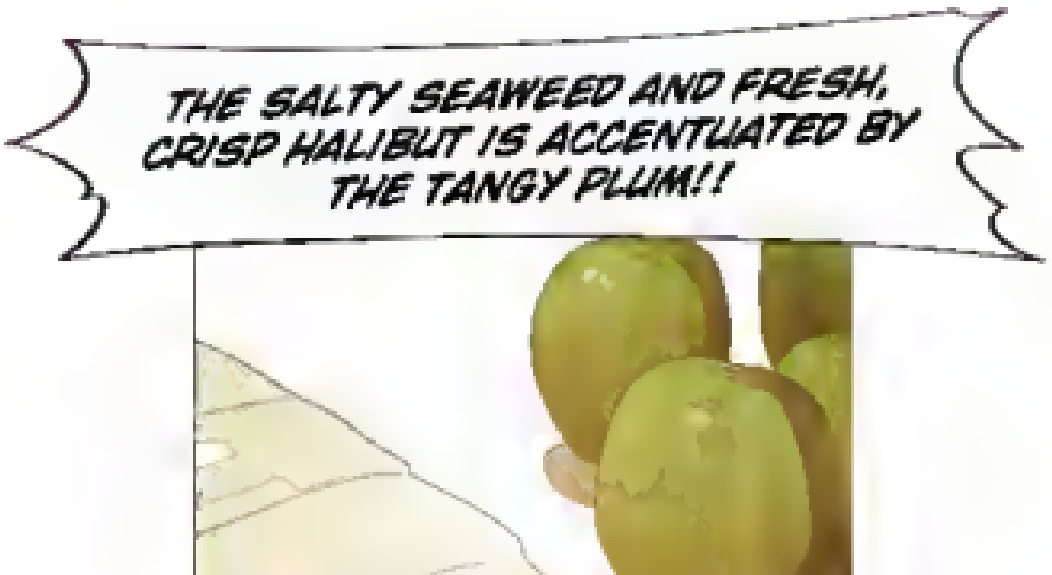
OOH!

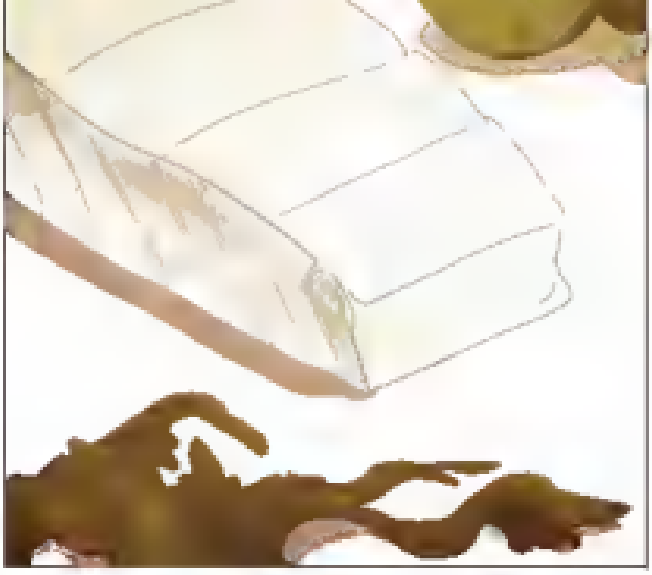
IT'S NOT TOUGH AT ALL!

TRY DIPPING BOTH THE FOIE GRAS AND THE DUCK BREAST IN THE STRAWBERRY SAUCE!!

CHOMP
CHOMP
CHOMP
CHOMP

OH MY GOD!! I CAN REALLY TASTE THE OCEAN!!


THE SALTY SEAWEED AND FRESH, CRISP HALIBUT IS ACCENTUATED BY THE TANGY PLUM!!



LET'S TRY THE HERRING!!

I'VE ONLY HAD IT DRIED BEFORE.

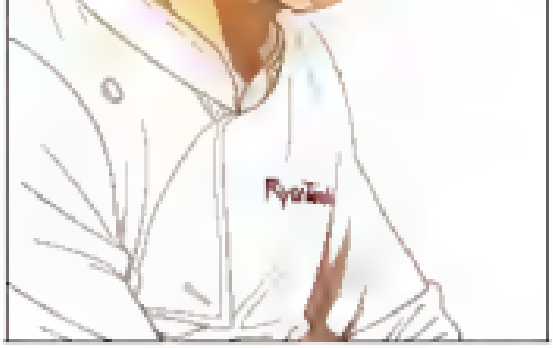
It's so luscious!!
This is the ocean itself!!
It gently covers the lingering taste of salty seaweed!

THE SOY SHRIMP IS SO RICH IN FLAVOR, TOO!!
THE COMBO'S A MASTERPIECE!
It's seasoned and sweet!

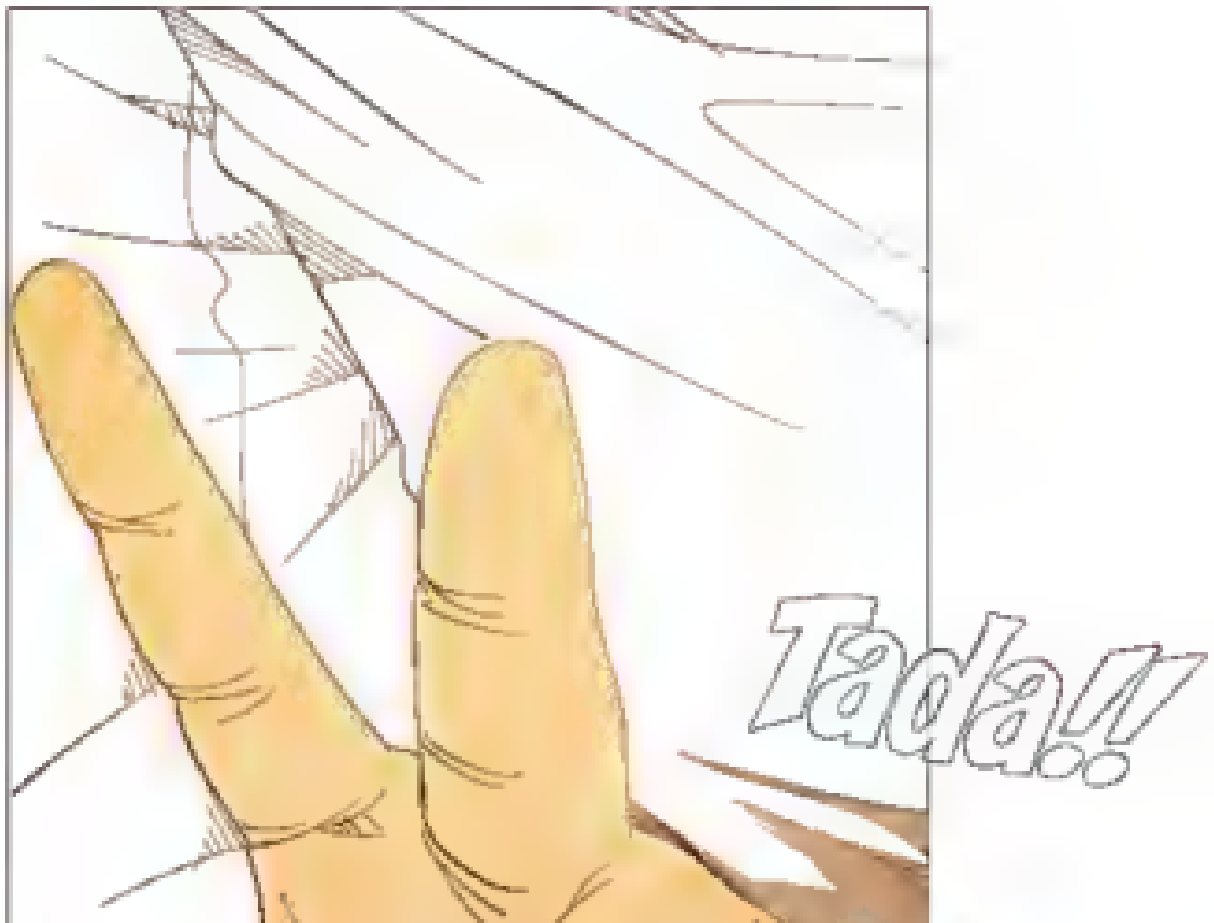
IT WAS A BIT EXHAUSTING AT CHATEAU IN THE MIDDLE BECAUSE THEY PACKED IT WITHOUT A BREAK,
BUT HERE, THEY SEEM TO HAVE A GOOD MODERATION BETWEEN STRONG AND MILD FLAVORS.

THEY HAVE A GOOD BALANCE.

THESE ARE THE BEST DISHES I'VE HAD IN A WHILE!!
I LOVE THIS SO MUCH!!



Everything's good?


Tada!!